

## FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

**Panda Express at Michigan Union**  
**Michigan Union**  
**530 S. State St.**  
**ZIP CODE NOT FOUND**  
**Person In Charge (PIC): Bing Lin**

**SFE 5081 248740 5/8/2023 10:30:00 AM**  
**Last Routine: 11/07/2022**

**Establishment Phone:**

INSPECTION TYPE:  
Routine Inspection

Manager Certified	Yes
License Posted	Yes
Antichoking Poster	Yes
CO2 Tanks Secured	Yes

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 05/08/2023 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

**Dishwashing Area**

4-601.11	(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf)	05/08/23
	(B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.	
	(C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.	

<b>Item(s):</b>	Food-contact surface(s)	05/08/2023
<b>Problem(s):</b>	Soiled	05/08/2023
<b>Correction(s):</b>	Keep clean.	

5/8/2023 Food-contact surfaces of equipment shall be clean to sight and be kept free of accumulation of debris and grease.

Utensils (e.g. whisks and scoops) were stored in shallow pan that was soiled with oil and other debris, specifically on shelving unit located to the right of the 3-compartment sink.

Correct immediately by cleaning the above food-contact surfaces to sight and touch and maintaining them clean at all times.

CORRECTED DURING THE ROUTINE INSPECTION - Shallow pan and utensils were taken to be washed, rinsed, and sanitized at the 3-compartment sink.

**Kitchen**

4-501.11	EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	11/01/23
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<b>Item(s):</b>	equipment
<b>Problem(s):</b>	In poor repair

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
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**Kitchen**

**Correction(s):** Repair/replace.

5/8/2023 Equipment shall be maintained in a state of good repair.  
 Pitcher has cracked handle.  
 Correct as soon as possible by replacing pitcher.

**storage area**

4-903.11 Core		Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored in an approved manner and location.	11/01/23	
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**Item(s):** Clean equipment/utensil(s)  
**Problem(s):** Stored on floor or less than 6 inches above floor  
**Correction(s):** Store at least 6 inches above the floor.

5/8/2023 Clean utensils, equipment and single-service items shall be stored at least 6 inches off the ground to protect them from contamination.  
 Observed clean equipment and utensils stored directly on the ground inside hallway cage storage area (see attached photo).  
 Correct as soon as possible by storing clean utensils, equipment and boxes of single-service items at least 6 inches off the floor to protect them from contamination.

**Closing Comments:**

Priority foundation item was addressed/corrected during the routine inspection. Remaining core items shall be addressed/corrected as soon as possible, which will be reinspected upon follow up.

UM EH&S is now listing routine inspection reports for all campus food establishments on-line. Reports can be viewed at <http://ehs.umich.edu/campus-life-safety/food-safety/inspections/>

Person in charge (Name and Title)

Inspected By (Name and Title)




Nonda Mihas

This signature does not imply agreement or disagreement with any violation noted.